



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
BUREAU OF CHILD CARE
SANITATION INSPECTION REPORT
FAMILY CHILD CARE HOME

Arrival Time	a.m. p.m.	CODES X = Defects Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time	a.m. p.m.	
DATE		

☐ Initial ☐ Annual ☐ Reinspection ☐ Lead ☐ Special Circumstances:

NAME	DVN	COUNTY CODE
ADDRESS (Street, City, State, Zip Code)	INSPECTOR'S NAME (Print)	

An inspection of the premises of your facility has been made on the above date. Any defects are marked below with an X.

A. GENERAL

1. Premises clean and free of unsanitary conditions.
2. Premises free of environmental hazards.
3. No evidence of insects, spiders, rodents or pest harborage.
4. Well ventilated, no evidence of mold, noxious or harmful odors.
5. Screens on windows and doors used for ventilation in good repair.
6. No indication of lead hazards.
7. No toxic or dangerous plants accessible to children.
8. Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items.
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.
10. Hot water temperature at sinks accessible to children - 100° F. Temp at time of Inspection _____
11. Pets free of disease communicable to man.
12. Pets living quarters clean, and well maintained.
13. Reptiles are prohibited on the premises. Birds of prey are not tested for Psittacosis.
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.

B. WATER SUPPLY (circle type)

COMMUNITY NON-COMMUNITY

HIGH HAZARD CROSS CONNECTIONS

PRIVATE SYSTEMS ONLY:

Constructed to prevent contamination _____

Meets MDOH-BCC requirements/meets local requirements _____

A. Bacteriological sample results _____

B. Chemical (Prior BCC Approval Needed) _____

C. SEWAGE (circle type)

COMMUNITY ON-SITE

DNR Regulated System _____

DNR Regulated System _____

1. Functioning properly at time of inspection. (circle) Yes No

2. Single-Family residence lot consisting of three acres or more. (circle) Yes No

3. Health hazard to children. (circle) Yes No

Meets MDOH-BCC requirements/meets local requirements _____

D. HYGIENE

1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.
2. Care givers and children wash hands after toileting, diapering, assisting with toileting and nose blowing; before preparing food; after handling raw food, cleaning and sanitizing, outdoor play, handling animals, smoking and as necessary.
3. An empty sink available in kitchen to wash hands during food preparation.
4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering.
5. Personnel preparing food free of infection or illness.

E. FOOD PROTECTION

1. Food from approved source and in sound condition; no excessively dated can.
2. No use of home canning. No unpasteurized milk.
3. Meals are served. Persons shall have adequate equipment to cook and prepare food safely with a minimum of a stove or other cooking equipment sized to meet the needs of the facility; a two compartment sink with hot and cold running water; and a refrigerator.
4. Ground beef cooked to 155° F; poultry to 165° F; pork to 145° F; and all other foods cooked to at least 140° F. All hot food kept at 140° F or above.
Precooked food reheated to 165°.
5. Food requiring refrigeration stored at 41° F or below.
7. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid.
Metal stemmed thermometer reading 0 - 220° F in 2° increments for checking food temperatures.
9. Food, food related items and utensils covered and stored to prevent contamination by pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods.
10. Food, toxic agents, cleaning agents not in their original containers shall be properly labeled.
11. No food stored or prepared in diapering area or bathrooms.
12. Food stored in food grade containers only.
13. Food thawed under refrigeration, 70° F running water or microwave if part of the cooking process.
14. No animals in food preparation or food storage areas.
15. No eating, smoking, drinking during food preparation.
16. Food served and not eaten shall not be re-served to children in care.

F. CLEANING AND SANITIZING

1. Food utensils washed, rinsed and air dried.
2. Single service items used only once.
3. Food contact surfaces cleaned in place are washed, rinsed, and sanitized after each use with approved agents.
4. Infant/toddler toys washed, rinsed and air dried after contact with body fluids, when soiled or at least daily.
5. Diapering surface and potty chairs washed, rinsed and sanitized after each use with approved agents.
6. Test kits available to check proper concentration of sanitizing agents.
7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items.

G. REFUSE DISPOSAL

1. Adequate number of containers.
2. Clean, nonabsorbent, insect and rodent proof.
3. Outside refuse containers covered at all times.
4. Inside containers covered when full or accessible to children.
5. Soiled diapers stored in solid, non absorbent container with tight fitting lid located in the diapering area.